
APPETIZERS

Homemade Pretzel with Gruyere cheese gratin, speck and sweet Bavarian mustard 11.

Choice of Smoked Pork Bratwurst or Spicy Paprikawurst with braised sauerkraut, caramelized onions and Dijon mustard 13.

Sausage Trio; smoked pork bratwurst, spicy paprikawurst and sausage of the day, served with red cabbage, sauerkraut, caramelized onions, Dijon mustard & potato salad 33.

Spätzle with Smoked Chicken, corn, Brussel sprout petals, tarragon and mushrooms 17.

Pan Seared Scallops*; whipped cauliflower, brandy glazed raisins with almonds and bacon, five spiced 20.

SOUPS & SALADS

Sweet Potato Soup with toasted marshmallows and salted caramel 11.

Silky Cauliflower Soup with brown butter apples and pumpkin spice 11.

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette 11.

Goat Cheese Purse Salad with rosemary, honey, baby spinach, pistachios, Black Mission figs, balsamic vinegar reduction 13.

Pear Salad; Anjou pears, bitter greens, hazelnuts, cinnamon vinaigrette, aged cheddar, salted caramel 12.

ENTRÉES

Fusilli Pasta, wild boar ragù, grilled mushroom, winter greens, Gruyère cheese. 28.

Pan Roasted Chilean Seabass, Umbrian chickpeas ragù, fall herbs, pumpkin, chorizo, macadamia nuts 45.

Steelhead Trout; lightly cured and grilled trout, rye bread porridge, caramelized Brussels, vermouth glazed beets, dill 38.

Jäger Schnitzel; pork schnitzel braised in a mushroom cream sauce with spätzle, broccolini and garlic confit 32.

Kraut Rouladen; beef, pork and smoked bacon filled Savoy cabbage with creamy sunchokes, local kale, oyster mushroom, pomegranate seeds 32.

Double Cooked Pork Belly with pears butter, roasted cauliflower, seared Treviso, master jus. 34.

Duck Confit; spaghetti squash, greens, fig-chili sauce, pecans, sesame, pomegranate 38.

Hungarian Beef Goulash; beef shoulder braised in paprika, served with herbed spätzle, Hungarian pepper and sour cream 35.

Classic Wiener Schnitzel with lingonberry sauce, Austrian potato salad, lemon and crispy parsley 35.

Grilled C.A.B. New York Strip Steak* with pommes aligot, roasted Brussels, double smoked lardons 42.

SIDES 9.

Braised Sauerkraut / Potato Salad / Pretzel w/Bavarian mustard
Roasted Fingerlings / Brussels Sprouts w/bacon / Spätzle
Seasonal Vegetables / Braised Red Cabbage

Executive Chef: Carlos Morales

Sous Chefs: Michael Castro / Luis Valdes

**Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***A 20% service charge may be added to parties of 6 or more*

**** Naschmarkt reserves the right to refuse service to anyone*